

## How to Make Fluffy, Coffee-Soaked Tiramisu Cupcakes at Home

Tiramisu Cupcakes: The Perfect Fusion of Cake and Classic Italian Dessert



**OVEN**  
**350°F**

**TIME**  
**20 min**

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### INGREDIENTS

#### Cupcakes:

1 cup all-purpose flour  
1 teaspoon baking powder  
1/4 teaspoon salt  
1/2 cup unsalted butter, softened  
3/4 cup sugar  
2 large eggs  
1 teaspoon vanilla extract  
1/2 cup milk

#### Coffee Soak:

1/2 cup strong brewed coffee, cooled  
1 tablespoon coffee liqueur (optional)  
1 tablespoon sugar

#### Mascarpone Frosting:

8 oz mascarpone cheese, chilled  
1/2 cup heavy cream  
1/2 cup powdered sugar  
1/2 teaspoon vanilla extract  
Unsweetened cocoa powder, for dusting

### DIRECTIONS

- 1. Preheat & : Prep:**Preheat your oven to 350°F (175°C). Line a 12-cup muffin tin with paper liners.
- 2. Dry :** Ingredients:In a bowl, whisk together flour, baking powder, and salt.
- 3. Cream : Butter & Sugar:**In a separate large bowl, beat butter and sugar until light and fluffy. Add eggs one at a time, then vanilla.
- 4. Alternate : Mixing:**Add the flour mixture in three parts, alternating with milk. Begin and end with flour. Mix until just combined.
- 5. Bake:**Spoon the batter into the liners, filling each about 2/3 full. Bake for 18-20 minutes or until a toothpick comes out clean. Let cool completely.
- 6. Make the : Coffee Soak:**Mix the brewed coffee, sugar, and liqueur (if using). Once cupcakes are cool, brush the tops generously with the coffee mixture.
- 7. Make the : Frosting:**In a chilled bowl, beat mascarpone, cream, powdered sugar, and vanilla until thick, fluffy, and pipeable (about 2-3 minutes).
- 8. Frost & : Finish:**Pipe or spoon frosting onto each cupcake. Dust with cocoa powder right before serving.

### SWAPS & NOTES

& Substitutions Coffee Liqueur: Optional but highly recommended for that classic tiramisu flavor.

Mascarpone Substitute: While nothing truly replicates mascarpone, a mix of cream cheese and whipped cream can work

in a pinch.

Cocoa Powder: Dutch-process gives a deeper flavor and color, but natural is fine too.

## TIPS FOR SUCCESS

**Use Cold Mascarpone:** It whips better and holds structure for frosting.

**Don't Over-Soak:** A few brushes of coffee on top is plenty-too much can make the cupcakes soggy.

**Chill the Frosted Cupcakes:** For 15-20 minutes if you want that perfect bite with creamy frosting and firm cake.

**Use a Sifter:** To get that delicate dusting of cocoa powder on top.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/how-to-make-fluffy-coffee-soaked-tiramisu-cupcakes-at-home/>